

Review

Buckingham Palace Garden Party

Achieving the Gold Award is a remarkable feat, requiring a high level of commitment and perseverance. To celebrate this accomplishment, Gold Award holders are invited to a garden party at Buckingham Palace, an honour that marks the culmination of their journey.

I was honoured to receive a guest supporting ticket to celebrate young people who have achieved their Gold Duke of Edinburgh Award. Mr Willer also attended the garden party to represent his charity The Papillon Project. Many of our young people use The Allotment Project for their volunteering and skill hours.



Walking through the garden paths, guests are immersed in the beauty of the landscape, adorned with vibrant flowerbeds, centuries-old trees, and serene water features. The air is filled with the delicate scent of blossoms, creating a serene and enchanting atmosphere.

The garden party is a blend of formality and festivity, a celebration of achievement in a setting of royal grandeur. Attendees are encouraged to dress in their finest attire, with ladies in elegant dresses and hats, and gentlemen in suits or morning dress. The dress code adds to the sense of occasion, making everyone feel like a part of a regal event.

I am incredibly proud to have played a part in Joshua Mitchell and Jerome Lin, both Year 13, achieving their Gold Duke of Edinburgh Award. Joshua will be receiving his award later in the year at The Palace of Holyrood in Scotland.



Mrs Williams (O'Reilly), Dof E coordinator

Bletchley Park Trip

A group of 51 pupils from Reepham High School visited Bletchley Park on a lovely warm day in May to see the home of the Enigma coding machine from World War II.

It was an excellent opportunity for young promising mathematicians and computer science pupils to see maths and computing combined, get a hands-on experience with breaking codes and solving problems. Bletchley Park was the birthplace of computing during the Second World War and is important for understanding the past and its relevance for the future.

In the morning the group was split into two, with half the group being given a guided tour and a viewing of a short film demonstrating the importance of Bletchley Park during the D-Day Landings.



The second group had a workshop on codes and ciphers with the chance to see and use an original Enigma code machine as well as exploring the site and shop. After a lunch on the green outside of the magnificent house the groups swapped over.

Pupils had a wonderful day and impressed with their participation in the workshop and eagerness to complete the activity booklets provided by Bletchley Park.



Mrs Langley, admin support

Athletics Stars

Some more amazing achievements for some of our pupils in the Norfolk Athletics Championships this month.

Ellie came first in both the 100m, 200m and second in the Shot Putt, Eli was first in the U15 800m, Jedd second in the U17 800m, Lexie second in the 1500m and Ava third in the 800m.

Well done to them all!



Food News

Our Year 10s used the Alaskan Salmon received from the Food Teachers Centre in association with the Fishmongers Company to create a rich and creamy salmon in a cream cheese sauce served on homemade pasta.

Using a variety of garnishes and crockery, they then plated their dishes to restaurant quality standards in preparation for their practical assessments later this year. For some, it was the first time they had tried canned salmon, but all agreed that they were surprised how good it tasted.

Our Year 10s also found themselves learning about denaturing and coagulation of eggs, then the caramelisation of sugars, or Crème Brulee to you and me!



Always a favourite on the Year 10 cook list, they worked in pairs to separate the eggs, make a thick custard then set the mixture in a bain-marie, before chilling, sugaring and blow torching a perfect crack topping.

With the 'left over' whites, they decided to whisk and pipe perfect meringues, too. A high-skill dish that they can add to their repertoire for the year to come, and their practical assessments.



Mr Baxter, Food teacher

Spirited Arts Competition

The photo shows a Spirited Arts Competition 2023 runner up, Yasmin Hastings with her hand stitched charity shop 'Frock of Opposites'.



This dress was carefully put together by the very talented Yasmin who wanted to show just how beautiful the world can be with its butterflies and flowers, and then how fragile the world can be as it is being destroyed so carelessly by humans.

This is such a creative way to express conservation concerns in just one of the six themes which were available for pupils to pick from.

Please look at the previous winners for inspiration and information about the themes for 2024 on Teams, Arbor and on the Spirited Arts website Enter Spirited Arts | NATRE Competition. Good luck to all who enter.

Miss Reid, RE teacher

Bake Sale



A massive thank you to everyone within the school who supported the Year 10 Care of the Countryside bake sale to raise funds for the allotment.

The students baked their own treats first thing in the morning in the Food Technology room and sold their goodies at breaktime.

In total we raised £115.00 which we will use to purchase fruit bushes and a cherry tree for the allotment.

Thank you to all who bought cakes from us.



The Care of the Countryside Team

